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# Si Roo Ddeok



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Si roo ddeok



1908

## Ingredients

- 2 cups or 14oz or 400g pat ([red beans](#))
- 1 lb [sweet rice](#) flour
- 1/4 teaspoon [salt](#)
- 3 tablespoons [sugar](#)
- 1 teaspoon [salt](#)

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- 2 tablespoons [sugar](#)
- 1 teaspoon [salt](#)
- 2 cups [water](#)
- more [water](#) for boiling [red beans](#)



## Directions

1. Wash beans, put in a big bowl, add [water](#), and let sit for overnight. The beans going to soak up lots of [water](#), so add lots.
2. Drain beans, transfer to a big pot, cover with [water](#), bring to a boil. When it starts to boil, turn the heat off, drain, put back into the pot, add 3-4 times of [water](#) and 1/4 teaspoon [salt](#), let boil again, reduce heat to medium and cook for 40-50 minutes. Take one bean out, and press with your finger, if it is crushed, it's done. Be careful with the hot bean. You don't want your beans to cook completely so they're [mush](#).
3. Drain very well, mix with 3 tablespoons [Sugar](#), and 1 teaspoon [salt](#). With [Potato](#) mash, crush the bean and spread to a cookie sheet to cool and dry slightly. At this stage, you can freeze them, and use later.
4. Preheat oven to 350F.
5. Pour the [sweet rice flour](#) into a large bowl, add 2 tablespoons [Sugar](#) and 1 teaspoon [salt](#), stir. Add 2 cups [water](#) and mix well.
6. Lightly spray the baking dish, add a half of the mashed beans, spread well and press a little bit, then add whole [rice flour](#) mixture, spread evenly, add remaining beans, and press the top slightly. Cover with foil, bake for 1 hour. If the skewer comes out clean, it's done. ^^ Cool for 20-30 minutes, inverted to a board, and slice.

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